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Revision of UNECE standards

Standard for Chicory

This text was returned by the Working Party to the Specialized Section on Standardization of Fresh Fruit and Vegetables for review.

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Please recycle

UNECE Standard FFV-38 concerning the marketing and commercial quality control of chicory

I. Definition of produce

This standard applies to witloof chicory and red chicory, i.e. the forced chicory sprouts obtained from the roots of varieties (cultivars) grown from *Cichorium intybus* Foliosum Group to be supplied fresh to the consumer, chicory for industrial processing and radicchio types being excluded.

II. Provisions concerning quality

The purpose of the standard is to define the quality requirements for chicory at the export-control stage after preparation and packaging.

However, if applied at stages following export, products may show in relation to the requirements of the standard:

- a slight lack of freshness and turgidity
- for products graded in classes other than the "Extra" Class, a slight deterioration due to their development and their tendency to perish.

The holder/seller of products may not display such products or offer them for sale, or deliver or market them in any manner other than in conformity with this standard. The holder/seller shall be responsible for observing such conformity.

A. Minimum requirements

In all classes, subject to the special provisions for each class and the tolerances allowed, the chicory must be:

- intact
- sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded
- clean, practically free of any visible foreign matter
- fresh in appearance
- practically free from pests
- practically free from damage caused by pests
- free of incipient floral spike more than three quarters of their length
- cut or broken off cleanly at the level of the neck
- free of abnormal external moisture
- free of any foreign smell and/or taste.

The development and condition of the chicory must be such as to enable it:

- to withstand transportation and handling

- to arrive in satisfactory condition at the place of destination.

B. Classification

Chicory is classified in three classes, as defined below:

(i) "Extra" Class

Chicory in this class must be of superior quality. It must be characteristic of the variety and/or commercial type.

Witloof chicory must be:

- well-formed with tightly-closed heads, i.e. the heads must have a well-closed conical tip
- firm
- with outer leaves measuring at least three quarters of the length of the chicory
- neither greenish nor glassy looking in appearance.

Red chicory must be:

- well-formed
- firm
- of a bright colour.

The chicory must be free from defects, with the exception of very slight superficial defects, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

(ii) Class I

Chicory in this class must be of good quality. It must be characteristic of the variety and/or commercial type.

Witloof chicory must be:

- reasonably firm
- with outer leaves measuring at least half the length of the chicory
- neither greenish nor glassy looking in appearance.

Red chicory can be of a less bright colour.

The following slight defects, however, may be allowed, provided these do not affect the general appearance of the chicory, the quality, the keeping quality and presentation in the package:

- less well-formed
- tips of witloof chicory less tightly closed, provided the diameter of the opening does not exceed one fifth of the maximum diameter of the chicory
- slight glassy to grey or reddish colouration in the tissue of the axis
- [slight reddish patches on the outer leaves, frost or chilling injury, bruising].

(iii) Class II

This class includes chicory that does not qualify for inclusion in the higher classes but satisfy the minimum requirements specified above.

The following defects may be allowed, provided the chicory retains its essential characteristics as regards the quality, the keeping quality and presentation:

- slightly irregular shape
- glassy to grey or reddish colouration in the tissue of the axis
- [reddish patches on the outer leaves, frost or chilling injury, bruising].

The following defects may be allowed for witloof chicory:

- slight greenish shade at the tip of the leaves
- slightly open tips; the diameter of the opening may not exceed one third of the maximum diameter of the chicory sprout.

The following defects may be allowed for red chicory:

- slight brown discoloration at the top of the leaves or pale colouration of red chicory.

In addition, this class may include chicory of irregular shape, provided it is presented separately in homogeneous packages and fulfils all the other requirements laid down for the class.

III. Provisions concerning sizing

Size is determined by the diameter of the widest section at right angles to the longitudinal axis, and by length.

The minimum and maximum sizes (in cm) for witloof chicory are fixed as follows:

	"Extra" Class	*Class I*	*Class II*
Minimum diameter	2.5	2.5	2.5
Maximum diameter	6	8	-
Minimum length	9	9	6
Maximum length	17	20	24

The minimum and maximum sizes (in cm) for red chicory are fixed as follows for all classes:

Minimum diameter	2.5
Maximum diameter	9
Minimum length	9
Maximum length	20 (24 for Class II)

To ensure uniformity in size, the difference between produce in the same package shall not exceed:

- 2.5 cm in diameter for the "Extra" Class, 4 cm for Class I, and 5 cm for Class II
- 5 cm in length for the "Extra" Class, 8 cm for Class I, and 10 cm for Class II.

IV. Provisions concerning tolerances

At all marketing stages, tolerances in respect of quality and size shall be allowed in each lot for produce not satisfying the requirements of the class indicated.

A. Quality tolerances

(i) "Extra Class"

A total tolerance of 5 per cent, by number or weight, of chicory not satisfying the requirements of the class but meeting those of Class I is allowed. Within this tolerance not more than 0.5 per cent in total may consist of produce satisfying the requirements of Class II quality.

(ii) Class I

A total tolerance of 10 per cent, by number or weight, of chicory not satisfying the requirements of the class but meeting those of Class II is allowed. Within this tolerance not more than 1 per cent in total may consist of produce satisfying neither the requirements of Class II quality nor the minimum requirements, or of produce affected by decay.

(iii) Class II

A total tolerance of 10 per cent, by number or weight, of chicory satisfying neither the requirements of the class nor the minimum requirements is allowed. Within this tolerance not more than 2 per cent in total may consist of produce affected by decay.

B. Size tolerances

For all classes: a total tolerance of 10 per cent, by number or weight, of chicory not satisfying the requirements as regards sizing is allowed.

V. Provisions concerning presentation

A. Uniformity

The contents of each package must be uniform and contain only chicory of the same origin, variety or commercial type, quality and size.

However, a mixture of chicory of distinctly different colours may be packed together in a package, provided it is uniform in quality and, for each colour concerned, in origin.

The visible part of the contents of the package must be representative of the entire contents.

B. Packaging

The chicory must be packed in such a way as to protect the produce properly.

The materials used inside the package must be clean and of a quality such as to avoid causing any external or internal damage to the produce. The use of materials, particularly of paper or stamps bearing trade specifications, is allowed, provided the printing or labelling has been done with non-toxic ink or glue.

Packages must be free of all foreign matter.

VI. Provisions concerning marking

Each package[1] must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside.

A. Identification

Packer and/or dispatcher/shipper:

Name and physical address (e.g. street/city/region/postal code and, if different from the country of origin, the country) or a code mark officially recognized by the national authority[2].

B. Nature of the produce

- If the contents are not visible from the outside and depending on the commercial type:
  - "Witloof chicory", "Endives"
  - "Red chicory"
- "Mixture of chicory", or equivalent denomination, in the case of a mixture of distinctly different colours of chicory. If the produce is not visible from the outside, the colours and the quantity of each in the package must be indicated.

C. Origin of the produce

- Country of origin[3] and, optionally, district where grown, or national, regional or local place name.
- In the case of a mixture of distinctly different colours of chicory of different origins, the indication of each country of origin shall appear next to the name of the colour concerned.

D. Commercial specifications

- Class
- "Irregular shape" or equivalent denomination, where applicable
- Size expressed as minimum and maximum lengths (optional).

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[1] These marking provisions do not apply to sales packages presented in packages.

[2] The national legislation of a number of countries requires the explicit declaration of the name and address. However, in the case where a code mark is used, the reference "packer and/or dispatcher (or equivalent abbreviations)" has to be indicated in close connection with the code mark, and the code mark should be preceded by the ISO 3166 (alpha) country/area code of the recognizing country, if not the country of origin.

[3] The full or a commonly used name should be indicated.

E. Official control mark (optional)

Adopted 1962

Last revised 2013

The OECD Scheme for the Application of International Standards for Fruit and Vegetables has published an explanatory illustrated brochure on the application of this standard. The publication may be obtained from the OECD bookshop at: www.oecdbookshop.org.